



9500 Satellite Blvd. # 210 Orlando, FL 32837 | p: 407.438.3488 | f: 407.438.3492

Tropical Paradise Menu

Hors d'oeuvres

{Select 2 to 3 Hors D'oeuvres}

Fresh Tropical Fruit Kabobs

Chunks of Pineapple, Strawberries, and Seasonal Melons presented on a wooden skewer. Served with a Tropical Dipping Sauce.

Tequila Shrimp Shooters

Grilled Jumbo Gulf Shrimp marinated in Cuervo Tequila & Lime served with a "Shot" of Margarita

Shrimp Canapés

Tiger Shrimp atop a Bread Croustade with Herbed Cream Cheese

Chilled Watermelon Gazpacho Shooters

The delicate flavors of Cucumber and Watermelon go hand in hand to create this sweet-and-savory chilled soup served in shot glasses and garnished with a Lime Wheel

Ancho Chili Beef Skewers

Tender Beef Strips marinated in an Ancho Chili Honey marinade then skewered, grilled medium, and finished with a Rum Sauce

Jamaican Jerk Chicken Bites

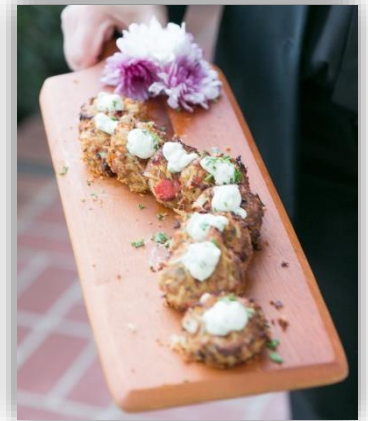
Jerk Dusted Chicken Pieces on a Wooden Skewer with a Caribbean Coconut Glaze

Miniature Crab Cakes

Crabmeat lightly mixed with Celery, Onions, Peppers and seasoned to perfection. Pan-fried and served with a Caper Remoulade

Coconut Shrimp

Crispy Large Shrimp hand-breaded with Sweet Flaky Coconut, served with a citrus-mustard dipping sauce



Polynesian Meatballs

Ground Angus Beef seasoned and rolled then glazed with a Polynesian Sauce

Tequila-Lime Pulled Pork

Tequila marinated Pork shredded and served on crisp Fried Plantains topped with a Mango Chipotle Salsa

Beef Chimichurri Skewers

Garlic and Cilantro marinated Skirt Steak skewered and served with Chimichurri Vinaigrette

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Miniature Island Beef Patties

Seasoned Ground Beef, Raisins, Shredded Carrots baked in a Flaky Pastry with a Sweet Jerk Sauce

Hawaiian Chicken Skewers

Chicken and Pineapple skewered and lightly marinated in Sherry Wine Spicy Sauce

Island Empanadas

Shredded Beef encased in a Flaky Turnover served with an Ancho Chili Aioli

Deluxe Hors D'oeuvres

Ahi Tuna Canapé

Seared Ahi, Black and White Sesame Seeds, Cucumber, Wasabi Mayo and Pickled Ginger

Ahi Tuna on Wonton

Sushi-Grade Ahi Tuna rolled in Black & White Sesame Seeds served atop a Crisp Wonton with Wasabi & Ginger

Bacon Wrapped Scallops

Tender Scallops Wrapped in Bacon, Drizzled with Bourbon Barbecue Glaze

Scallop and Avocado Wonton

A Seared Sea Scallop sitting atop a dollop of Avocado Crema on a Wonton

Fresh Salad

{Select 1 Salad}

Citrus Salad

Artichoke Hearts, Avocado, and Grapefruit Sections over Baby Greens with a Sweet Vidalia Onion Vinaigrette

Southwestern Jicama Salad

Garden-fresh Lettuce Leaves topped with a Blend of Cheeses, Black Olives, Tomatoes, Onions, and Peppers. Topped with Fried Jicama Strips and served with Ancho Chili Salad Dressing

Mandarin Salad

Fresh Baby Greens with Dried Cranberries, Red Onions, Toasted Almonds and Mandarin Oranges served with a Citrus Vinaigrette

Floribbean Salad

Baby Greens, Caramelized Pecans, Grilled Pineapple, Sliced Strawberries and Crumbled Goat Cheese with a light Citrus Vinaigrette

Tri-Pepper Salad

Romaine Lettuce, Tri-color Bell Peppers, shavings of Parmesan Cheese and drizzled with Raspberry Vinaigrette Dressing

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Side Dishes

{Select 2 Side Dishes}

Rice Pilaf
Roasted Rosemary New Potatoes
Cheddar Cheese Mashed Potatoes
Coconut Calypso Rice
Caribbean Rice with Pigeon Peas

Fried Sweet Plantains
Yucca Fries
Yucca Mash
Brown Sugar Mashed Sweet Potatoes
Roasted Carrots in an Orange Honey Glaze
Grilled & Roasted Vegetables

• Served with Sweet Yeast Rolls and Butter •

Main Entrées

{Select 2 Entrees}

Vegetarian

Vegetarian Empanadas

Empanadas made with Rice, Squash, Bell Peppers, Shallots, Cheeses and Chipotle Sour Cream

Poultry

Arroz Con Pollo

Tender, Marinated Chicken tossed with Chorizo Sausage, Bell Peppers, Garlic, Tomatoes, and Cumin served over Yellow Rice

Island Chicken

Honey Lime Grilled Breast of Chicken with Citrus Mango Salsa

Bourbon Chicken

Tender pieces of Chicken mixed with chopped Bell Peppers in a Sweet Bourbon Glaze

Sweet n' Sour Chicken

Stir-Fried with Pineapple, Sweet Onions, Bell Peppers, and homemade Sweet n' Sour Sauce

Chicken Kebabs

Served with Coconut Curry Sauce

Honey Garlic Chicken

Tender pieces of Chicken Thighs with Broccoli and tossed in a Honey Garlic Glaze

Pork

Mojo Roasted Pork

Shredded Loin of Pork marinated in Key Lime Mojo

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Pernil Al Horno

Authentic shredded roasted Pork

Caribbean Pork Medallions

Tender, Roasted Jerk Pork Loin, Finished with a Jamaican Rum Demi-Glace

Honey-Pineapple Glazed Ham

Served with Creole Mustard

Beef

Teriyaki Ginger Sirloin

Mandarin Orange Juice and Ginger Marinated Sirloin, sprinkled with Toasted Sesame Seeds, and served with a Teriyaki Glaze

Boneless Barbecue Ribslets

Tender marinated Boneless Ribslets topped with an Asian Honey Barbecue Sauce

Beef Ropa Vieja

Shredded, Slow-simmered Flank Steak with Onions, Bell Peppers, Garlic, Cumin, Tomato Sauce, and Cilantro

Polynesian Pepper Steak

Tender Beef Tips, Bell Pepper, Red Onion and a Polynesian Sweet Chili Sauce

Mango Jerk Sirloin

Topped with a Mango Glaze

Seafood

Cilantro-Lime Shrimp Skewers

Marinated Fresh Water Shrimp, with a Tropical Fruit Salsa

Pan Seared Whitefish

Pan Seared Fresh Whitefish topped with Creamy Mango Butter Sauce

Jumbo Shrimp Skewers

Lightly grilled Jumbo Gulf Shrimp with Pineapples & Peppers skewered on Bamboo then drizzled with a Sweet & Sour Sauce

Citrus Salmon

Citrus and Ginger Poached Fresh Atlantic Salmon with Lime Crème Fraîche

Seafood Paella

Marinated Chicken, Chorizo, Fresh Seafood, Peppers, Onions, Tomatoes and Saffron Rice

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Stations

Honey-Pineapple Glazed Ham Carving Station

Served with Creole Mustard & sliced Sweet Yeast Rolls.

Caribbean Pork Loin Carving Station

Marinated in Mojo, Garlic, Orange Juice, and other spices.

Served with sliced Sweet Yeast Rolls and Caribbean Rum Glaze.

Ahi Tuna Carving Station

Sushi Grade Ahi Tuna seared to perfection and rolled in both Black & White Sesame Seeds. Served with Lemon Aioli and Fried Wonton Skins.

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